

A LA CARTE MENU

TABLE ACCOMPANIMENTS

Sago Papadum, Kebab Masala Drizzle _____ **\$8.00**

Sago papadum, flavoured with chef special kebab masala drizzle served with homemade burnt tomato garlic chutney and mint sauce. (4 pieces)

Papadum Basket _____ **\$10.00**

Combination of four varieties of roasted and fried papadums, served with homemade burnt tomato garlic chutney and mint sauce. (2 pieces each, variety of 4)

BRUSCHETTA

Pao Bhaji, Lemon Coriander Relish _____ **\$12.00**

The most popular street food of Mumbai. A mix of different varieties of vegetables, cooked slowly and smashed with butter and pao bhaji masala. Finished with lemon coriander relish, served on a garlic butter, toasted baguette. (4 pieces)

Lamb Chapli Kebab, Egg White, Lemon Pickled Onion Salsa _____ **\$15.00**

Lamb minced patties made with fresh mint, coriander, chopped red onion, cooked slowly on a hot griddle with whole spices to enhance its flavour. Served on toasted garlic baguette. Garnished with grated egg white and mint cream. (4 pieces)

CREATIVE CHAAT

Seasonal Fruit Chaat _____ **\$15.00**

A perfect blend of fresh fruits tossed with thin crisp pastry, fine boiled potato dices, chickpeas and fresh coriander with lashings of sweet and tangy sauces, topped with sweeten Espuma Greek yogurt foam. Garnished with red chilli pearls and micro greens.

Crispy Kale Chaat _____ **\$15.00**

Perfect crunchy chaat with fresh kale battered and fried with trisol, seasoned with homemade chaat masala, tamarind chutney and mint relish. Served on a crunchy potato pattie.

APPETISERS

Crispy Corn Coated Paneer Tikka _____ **\$17.00**

Cottage cheese soaked in salted water, drained and marinated with tikka masala. Coated with unsweetened cornflakes, fried until crisp with a crunchy exterior. Flavoured with three sauces and served with house salad and kebab relish. (4 pieces)

Tandoori Cheese Chilli Portobello Mushroom, Garlic Aioli _____ **\$19.00**

Fresh portobello mushroom peeled and filled with cheese, raisins, chopped cashew nuts, seasoned with tandoori spices. Garnished with masala nut crumbs, served with garlic aioli and mint relish. (6 pieces)

Cottage Cheese Beetroot Kebab Rolls _____ **\$19.00**

Greek yoghurt drained until a thick/fine consistency, folded with roasted beetroot mash, cottage cheese dices and capsicum masala encased in a thin sponge sheet and fried till crisp. Served with house salad and beetroot sauce. (3 pieces)

Malai Broccoli Florets _____ **\$17.00**

Broccoli florets blanched and marinated with a malai blend of flavoured green cardamom powder, chopped coriander roots and liquid cheese. (5 pieces)

Amritsari Style Seafood Fritto Misto, Beetroot Tarter _____ **\$24.00**

Mixed seafood of barramundi morsels, calamari rings & prawns, drudged with powdered spices and coated with coarse semolina, fried untill crisp. Served with beetroot tarter.

Charcoal Tandoori Chicken _____ **\$22.00**

Spring chicken marinade with tandoori chicken spices, dusted with activated charcoal and slow cooked in clay tandoor. Served with house salad and mint relish.

Kundapur Ghee Roast Lamb Cutlets _____ **\$22.00**

Australian tender lamb cutlets - single bone, marinated overnight with Kundapur spices, roasted with pure ghee and served with the perfect blend of watermelon scoop coated with mint crumbs and herb chutney. (2 pieces)

MAINS

**Served with choice of herb garlic naan.*

Paneer Gilafi Roll, Makhani Gravy* _____ **\$29.00**

Turmeric and sweet pepper coated, poached cottage cheese dumplings with sautéed green peas mash. Filled with cashew nut and raisin, flavoured with cumin, turmeric, garam masala and fresh coriander. Served with fresh tomato and cream sauce.

Grilled Tofu, Spinach Garlic Puree, Cherry Tomato* _____ **\$27.00**

Silken tofu marinated with tempered turmeric and tamarind paste. Grilled on medium heat served with fine spinach, cherry tomato and garlic sauce.

Saffron and Cashew nut Kofta Curry* _____ **\$29.00**

Saffron and cashew nut dumpling made with finely grated cottage cheese, saffron and cashew nuts, flavoured with fresh coriander, fenugreek and cardamom. Served with white onion and cream sauce.

Vegetable Navratan Korma* _____ **\$25.00**

Mix vegetables, dried fruits and nuts stewed with onion and cashew nut gravy, flavoured with fenugreek and slowly cooked with Indian whole and powder spices.

Punjabi Fusion Butter Chicken* _____ **\$35.00**

Famous authentic Punjabi Fusion butter chicken made using traditional cooking techniques. Chicken morsels marinated with tandoori masala, cooked in a clay tandoor and served with fresh tomato and cashew nut gravy flavoured with fenugreek.

Home Style Cardamom Cream Chicken Curry* _____ **\$35.00**

Home styled, mild chicken curry madewith fresh cream and hand pounded spices. Chicken morsels marinated with ginger and garlic, cooked slowly to balance the flavours. Finished with freshly grounded green cardamom powder.

Spicy Smoked Laal Mass Curry* _____ \$37.00

Rajasthan's famous delicacy of lamb morsels with bone, cooked with sliced onion and Mathania red chilli paste on a slow fire to get the right balance of flavours from the lamb and spices. It is smoked with ghee and clove powder which make it more flavourful and aromatic.

Lamb Keema, Egg Yolk, Crisp Potato, Baked Masala Kulcha Bread__ \$37.00

Lamb mince and green peas cooked together with finely chopped onion, ginger and garlic. Flavoured with meat masala and finished with fresh mint. Garnished with fresh egg yolk and crisp straw potato. Served with baked masala kulcha bread.

South Indian Fish Stew, Potato Scoop, Cherry Tomato and Coconut Milk, Steamed Rice _____ \$39.00

Barramundi steak seasoned with lemon zest, turmeric, coriander, sea salt and garlic, seared with brown butter. Served with south Indian potato and cherry tomato stew, flavoured with homemade curry powder and coconut milk.

Yellow Dal Tadka _____ \$17.00

Toor and moong dal boiled, cooked with spices and tempered with garlic, onion, tomato, cumin and fresh green chilli. Garnished with freshly chopped coriander.

Dal Makhani _____ \$22.00

Black urad dal slow cooked over night with ginger garlic paste, fresh tomato puree. Flavoured with kasuri methi and finished with butter and cream.

BIRYANI

Dum Pukht a famous biryani style of cooking to retain the original flavours and aroma of the spices, meat and rice. Enclosed in a vessel left on a very slow flame for many hours. With your choice of meat or vegetable, the rice is cooked with biryani masala and whole spices, finished with brown onion, mint, pure ghee and saffron. Served with cucumber raita and papadum.

Dum Pukht Hyderabadi Lamb Biryani \$35

Dum Pukht Hyderabadi Chicken Biryani \$29

Dum Pukht Hyderabadi Vegetable Biryani \$25

SIDES

Steamed Rice _____ \$6.00

Long grain basmati rice steamed to perfection. Best savoured with dal as an accompaniment.

Vegetable Raita _____ \$6.00

Finely chopped cucumber, onion, tomato, coriander mixed into smooth yoghurt, flavoured with black salt and roasted cumin powder.

Pomegranate & Mint Raita _____ \$6.00

Pomegranate seeds and finely chopped mint mixed into a smooth yoghurt, flavoured with black salt and roasted cumin powder.

TANDOOR INSPIRED ARTISTIC NAAN/BREADS

Served hot from our clay oven, accompanied by mint chutney and burnt tomato garlic chutney.

Garlic Infused Sautéed Spinach & Cottage Cheese _____ **\$10.00**

Tandoor inspired artistic naan bread filled with garlic infused spinach and grated cottage cheese.

Truffle & Wild Mushroom _____ **\$15.00**

Tandoor inspired artistic naan bread filled with garlic infused chopped button mushroom, porcini mushroom and truffle oil.

Activated Charcoal & Garlic _____ **\$10.00**

Tandoor inspired artistic naan bread, dough made with activated charcoal and topped with chopped garlic and fresh coriander.

Cheese Chilli Garlic _____ **\$10.00**

Tandoor inspired artistic naan bread, filled with cheese and topped with finely chopped green chilli, garlic and fresh coriander.

Garlic Naan _____ **\$8.00**

Tandoor inspired artistic naan bread made with finely chopped garlic and fresh coriander.

Plain Naan _____ **\$6.00**

Tandoor inspired artistic naan bread, made with plain flour.

DESSERTS

Rasmalai Cheese Tart, Thandai Ice cream, Golden Vanilla Pearls ___ **\$15.00**

Milk dumpling poached in saffron syrup and served with sweeten mascarpone cheese, pistachio, set in a tart shell. Accompanied with Thandai ice cream. Garnished with golden vanilla pearls and saffron tullie.

Thandai Ice Cream _____ **\$12.00**

A smooth and creamy ice cream, flavoured with almonds, rose water, melon seeds and cardamom. *(Two scoop)*

Mango and Tender Coconut _____ **\$8.00**

Frozen refreshing dessert and palate cleanser made of mango puree and juice with a hint of mint. Garnished with tender coconut powder and mango pearls. *(one scoop)*

MOUTH FRESHENER

Dark Chocolate Paan, Silver Leaf _____ **\$6.00**

A very tasty mouth freshener made of betel leaves wrapped and filled with rose petal jam, fennel and dry fruits. Coated with dark chocolate and garnished with a thin silver leaf. It is chewed as a refreshment and to aid digestion.